

**AMENDMENTS TO THE CLAIMS**

1-15. (Canceled)

16. (Currently amended) A bakers' yeast strain characterized ~~not only by having sufficient fermentability to expand both~~ by having a fermentability of at least 83.6 per 30g of a high-sugar bread dough and a fermentability of at least 92.4 per 30g of a low-sugar bread dough, and also by having an isobutyric acid content in dry cells of 150 ppm or less ~~and thus showing a weak offensive taste and odor characteristic of yeast.~~

17. (Previously presented) The bakers' yeast strain according to claim 16, which belongs to *Saccharomyces*.

18. (Previously presented) The bakers' yeast strain according to claim 17, which is a strain of *Saccharomyces cerevisiae*.

19. (Previously presented) The bakers' yeast strain according to any one of claims 16 to 18, which is freeze-tolerant.

20. (Previously presented) The bakers' yeast strain *Saccharomyces cerevisiae* strain FT-4 (FERM BP-8081).

21. (Previously presented) A bread dough prepared using the bakers' yeast strain according to any one of claims 16 to 18.

22. (Previously presented) A method for making bread comprising making the bread dough using the bakers' yeast strain according to any one of claims 16 to 18.

23. (Previously presented) A bread dough prepared using *Saccharomyces cerevisiae* strain FT-4 (FERM BP-8081).

24. (Currently amended) A method for making bread ~~characterized by having a very weak offensive taste and odor characteristic of yeast,~~ comprising making the bread dough using *Saccharomyces cerevisiae* strain FT-4 (FERM BP-8081).

25. (Canceled)

26. (Canceled)

27. (Currently amended) A frozen bread dough ~~characterized by having a weak offensive taste and odor characteristic of yeast, wherein the frozen bread dough is prepared using a strain of~~ *Saccharomyces cerevisiae* that is freeze-tolerant and has an isobutyric acid content in dry cells of 150 ppm or less ~~and has a weak offensive taste and odor characteristic of yeast.~~

28. (Canceled).

29. (Canceled)

30. (Canceled).

31. (Previously presented) A bread dough prepared using the bakers' yeast strain according to claim 19.

32. (Previously presented) A method for making bread characterized by having a very weak offensive taste and odor characteristic of yeast, comprising making the bread dough using the bakers' yeast strain according to claim 19.